Adding Whole Grains to Your Menu

Resource Guide

A Training Presentation for Child and Adult Care Food Program (CACFP) Operators



Adding Whole Grains To Your Menu



Kids ages 1 to 13 years old eat up to **twice the amount of** refined grains that they should, but not enough whole grains.





Whole Grains Make a Difference

- In the CACFP, grains served at one meal or snack every day must be whole grain-rich
- Whole grain-rich:
 - At least half the grain ingredients in a food are whole-grain
 - Any remaining grain ingredients are enriched, bran, or germ
- Required for child and adult meal patterns only
 - Not required for infant meal pattern



Common Whole Grain-Rich Foods

Foods

- Oats (steel cut, old fashioned, quick cooking, instant oatmeal, oat groats)
- Brown rice
- Wild rice
- Quinoa
- Bulgur
- Cracked wheat
- Teff
- Whole wheat bread/buns/rolls
- Entire wheat bread/buns/rolls
- Graham bread/buns/rolls
- Whole wheat macaroni/spaghetti

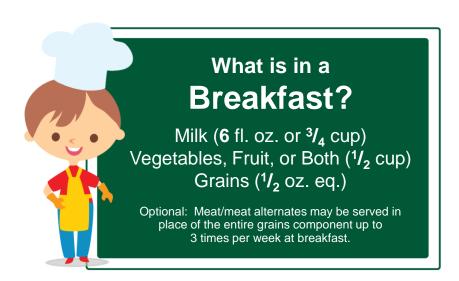


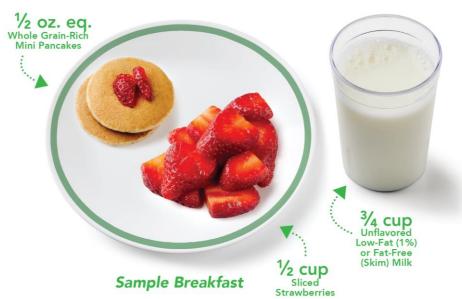
Whole Grain-Rich Requirement for the CACFP

- Once per day, offer whole grain-rich foods at meals or snacks
- Requirement applies to the day care center or home, not participant
- You can serve whole grain-rich foods more than once a day
- Portions served must meet the minimum serving size for the age group



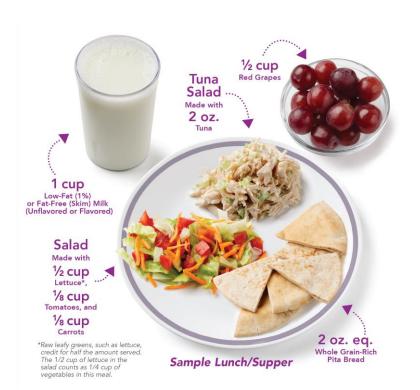
Minimum Serving Sizes

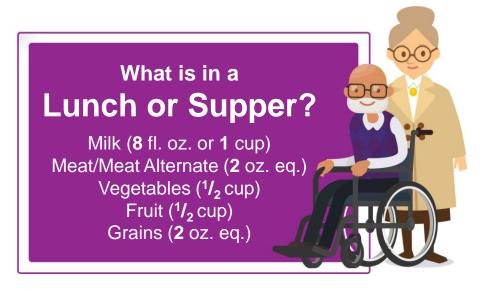




For 3 through 5 year olds

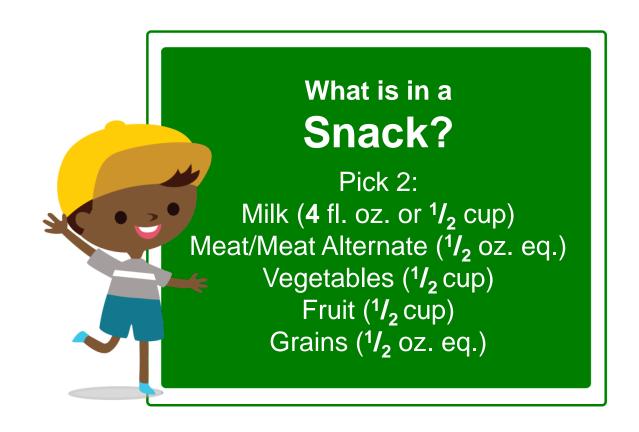
Minimum Serving Sizes





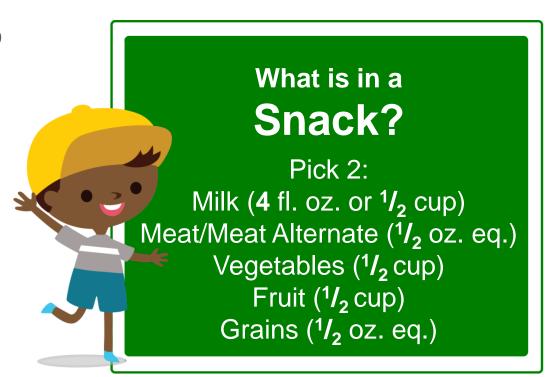
For Adults

The Scoop on Snacks



If You Only Serve Snacks...

- You are not required to serve a grain at snack
- If you want to serve a grain, it must be whole grain-rich



Sample Snack Ideas

| Snack | Example 1 | Example 2 | Example 3 |
|------------------------|---------------|---------------------------|-------------------|
| Milk | | | Low-fat (1%) milk |
| Meat/Meat Alternate | String cheese | | |
| Vegetables | | Bean dip | |
| Fruit | Apples | | Fruit salad |
| Grains | | Whole grain-rich crackers | |

Grains at Breakfast, Lunch, or Supper

- Required at meals:
 - Breakfast
 - Lunch
 - Supper
- If you only serve one meal per day, then grains served must be whole grain-rich



Serving Meat/Meat Alternates at Breakfast

- Required at breakfast:
 - Milk
 - Vegetables/fruit
 - Grains
- Can serve meat/meat alternates in place of grains up to three times per week
- Must serve grains on days you do not serve meat/meat alternate
- If you only serve breakfast, grains must be whole-grain rich



Offer Versus Serve (OVS)

- For at-risk afterschool or adult participants only
- Can be used only at meals:
 - Breakfast
 - Lunch
 - Supper
- If counting OVS meal towards whole grain-rich requirement, all grains offered must be whole grain-rich



Food(s) for Thought: Whole Grain-Rich Breakfast Ideas

- Oatmeal*
- Whole Grain-Rich Pancakes
- Whole Grain-Rich Waffles
- Toast Made with Whole-Wheat Bread
- Whole Grain-Rich Muffin
- Whole Grain-Rich Cereal*
- Whole Grain-Rich English Muffin, Bagel, or Biscuit



^{*}Must meet the sugar limit for cereals in the CACFP.

Food(s) for Thought: Whole Grain-Rich Lunch/Supper Ideas

- Whole Wheat Macaroni/Spaghetti
- Whole Grain-Rich Pita Bread or Pita Pocket
- Whole-Wheat Bun or Roll
- Whole Grain-Rich Pizza Crust
- Whole Grain-Rich Tortilla
- Brown Rice
- Wild Rice
- Quinoa
- Bulgur



Food(s) for Thought: Whole Grain-Rich Snack Ideas

- Whole Grain-Rich Crackers
- Whole Grain-Rich Pita Wedges
- Whole Grain-Rich Cereal Mix*
- Whole Grain-Rich Pretzels
- Rice Cakes Made with Brown Rice
- Whole Grain-Rich Banana Bread



^{*}Must meet the sugar limit for cereals in the CACFP.

How To Order Print Copies

Resource Order Form at **TeamNutrition.usda.gov**.

- FREE for those participating in a USDA's Child Nutrition Program, while supplies last.
- Sponsoring organizations and State agencies can also order in bulk by sending an email to:







